

Expansible Integrale bung

A product developed
by Tonnellerie Baron



The secure closure for your barrels

This bung is the result of two years of research and development. Many trials have been undertaken to achieve maximum client satisfaction.

The materials which contact the wine have been the object of several laboratory tests to obtain absolute hygiene. The results of the tests are available by request.

Features

- Flexible Evoprene bung may be replaced separately
- Ergonomic knob (with custom colors and logo available)
- Stainless steel bolt assembly
- Durable polyamide washer

Advantages

- Evoprene, a neutral material primarily used in medical environments
- Permits utilization of battonage by rotation in conjunction with OXOline racks
- Permits secure filling of Vinification Integrale barrels, by securely closing the barrel when the grapes are loaded through the Vinification Integrale port, then for the subsequent barrel rotations during fermentation
- Outstanding hermetic seal, significantly reducing evaporative losses relative to other kinds of bungs (on average, 1,5L per 225L barrel in 12 months)
- Reduces total SO₂ levels during aging

Bung with customizable knob



Durable polyamide washer



Flexible Evoprene bung

